



FOOD ESTABLISHMENT INSPECTION REPORT

Uxbridge House of Pizza
11 S. Main St.
Uxbridge, MA 1569

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector	
AE464	2/26/20	1:23 PM 2:29 PM		Restaurant	J. Clarico	
Permit Number	Person In Charge	Variance	Priority	Priority f	Core	Score
2019-F029	Adrian Bassim -		5	4	10	57

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision						Protection from Contamination (Cont'd)					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	2	<input checked="" type="checkbox"/>				15. Food separated and protected	3	<input checked="" type="checkbox"/>			
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>					16. Food-contact surfaces; cleaned & sanitized	1	<input checked="" type="checkbox"/>			
Employee Health						17. Proper disposition of returned, previously served,		<input checked="" type="checkbox"/>			
	IN	OUT	NA	NO	COS	Time/Temperature Control for Safety					
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>					18. Proper cooking time & temperatures		<input checked="" type="checkbox"/>			
4. Proper use of restriction and exclusion	1	<input checked="" type="checkbox"/>				19. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>			
5. Procedures for responding to vomiting and diarrheal events	1	<input checked="" type="checkbox"/>				20. Proper cooling time and temperature		<input checked="" type="checkbox"/>			
Good Hygienic Practices						21. Proper hot holding temperatures		<input checked="" type="checkbox"/>			
	IN	OUT	NA	NO	COS	22. Proper cold holding temperatures		<input checked="" type="checkbox"/>			
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>					23. Proper date marking and disposition	1	<input checked="" type="checkbox"/>			
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>					24. Time as a Public Health Control; procedures & records		<input checked="" type="checkbox"/>			
Preventing Contamination by Hands						Consumer Advisory					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
8. Hands clean & properly washed	<input checked="" type="checkbox"/>					25. Consumer advisory provided for raw/undercooked food		<input checked="" type="checkbox"/>			
9. No bare hand contact with RTE food or a pre-approved	1	<input checked="" type="checkbox"/>				Highly Susceptible Populations					
10. Adequate handwashing sinks supplied and accessible	<input checked="" type="checkbox"/>						IN	OUT	NA	NO	COS
Approved Source						26. Pasteurized foods used; prohibited foods not offered		<input checked="" type="checkbox"/>			
	IN	OUT	NA	NO	COS	Food/Color Additives and Toxic Substances					
11. Food obtained from approved source	<input checked="" type="checkbox"/>						IN	OUT	NA	NO	COS
12. Food received at proper temperature	<input checked="" type="checkbox"/>					27. Food additives: approved & properly used		<input checked="" type="checkbox"/>			
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>					28. Toxic substances properly identified, stored & used		<input checked="" type="checkbox"/>			
14. Required records available: shellstock tags, parasite	<input checked="" type="checkbox"/>					Conformance with Approved Procedures					
Repeat Violations Highlighted in Yellow							IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP		<input checked="" type="checkbox"/>			

Good Retail Practices

Safe Food and Water						Proper Use of Utensils					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	<input checked="" type="checkbox"/>					43. In-use utensils: properly stored					
31. Water & ice from approved source						44. Utensils, equip. & linens: property stored, dried & handled					
32. Variance obtained for specialized processing methods	<input checked="" type="checkbox"/>					45. Single-use/single-service articles: properly stored & used	1	<input checked="" type="checkbox"/>			
Food Temperature Control						46. Gloves used properly					
	IN	OUT	NA	NO	COS	Utensils, Equipment and Vending					
33. Proper cooling methods used; adequate equip. for temp.	<input checked="" type="checkbox"/>						IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed,	1	<input checked="" type="checkbox"/>			
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test	1	<input checked="" type="checkbox"/>			
36. Thermometers provided & accurate						49. Non-food contact surfaces clean					
Food Identification						Physical Facilities					
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
37. Food properly labeled; original container	1	<input checked="" type="checkbox"/>				50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination						51. Plumbing installed; proper backflow devices					
	IN	OUT	NA	NO	COS	52. Sewage & waste water properly disposed					
38. Insects, rodents & animals not present						53. Toilet facilities: properly constructed, supplied, & cleaned					
39. Contamination prevented in prep, storage & display	1	<input checked="" type="checkbox"/>				54. Garbage & refuse properly disposed; facilities maintained					
40. Personal cleanliness	1	<input checked="" type="checkbox"/>				55. Physical facilities installed, maintained & clean	2	<input checked="" type="checkbox"/>			
41. Wiping cloths; properly used & stored	1	<input checked="" type="checkbox"/>				56. Adequate ventilation & lighting; designated areas use					
42. Washing fruits & vegetables						60. 105 CMR 590 violations / local regulations		<input checked="" type="checkbox"/>			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal

Inspector

PIC

Follow Up Required: ☐ Y Follow Up Date: _____

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision**PIC Present / Knowledgeable / Duties****1 2-101.11 (C) Assignment of Responsibility - Kitchen -**

- C** *Code: Documentation that at least one person in charge has demonstrated knowledge of food safety as specified in FC 2-101.11(A) shall be prominently posted in the establishment next to the food establishment permit. Such documentation shall be removed when the individual(s) is no longer employed on-site by the establishment.*

**Employee Health**

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Management, food employee and conditional employee; knowledge,

1 2-103.11 (M) Duties of Person in Charge - Kitchen -

Pf No knowledge of how to keep the restaurant clean Code: *The person in charge shall ensure that except when approval is obtained from the RA as specified in paragraph 3-301.11(E), employees are preventing cross-contamination of RTE with bare hands by properly using suitable utensil such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.*



4 2-201.13 Removal of Exclusions/Restrictions - Establishment -

Pr Nothing in place Code: *The PIC must adhere to all the conditions when removing, adjusting, or retaining the exclusion or restriction when removing, adjusting, or retaining the exclusion or restriction of a food employee as per FC 201.12 and FC 201.13.*

5 2-501.11 Clean-up Vomiting & Diarrheal Events - Establishment -

Pf Nothing in place Code: *A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.*

Preventing Contamination by Hands

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No bare hand contact with RTE food

9 3-301.11 (B) Preventing Contamination from Hands - Kitchen -

Pr Cutting ready to eat foods without gloves *Code: Except when washing fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.*



Protection From Contamination

Food Separated and protected

15 3-302.11 (A)(2) Raw Animal Foods Separated from each other - Kitchen -

Pr Raw poultry above ready to eat foods *Code: Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.*



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15 **3-302.11 (A)(2) Raw Animal Foods Separated from each other - Kitchen -**

- Pr** Eggs stored above ready to eat food Code: Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.

15 **3-304.11 Food Contact with Soiled Items - Kitchen -**

- Pr** Take out container stored on the floor Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.



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16 4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

Pf Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Time / Temperature Control for Safety**Date marking and disposition****23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -**

Pf Nothing labeled Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

Food Identification

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Food properly labeled; original container

37 3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

- C** Code: Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.



Prevention of Food Contamination

Cont. prevented during food prep., storage & display

39 3-305.11 Food Storage - Kitchen -

- C** Storing cheese after shredding in boxes it was delivered in
Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.



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40 2-402.11 Hair Restraint Effectiveness - Kitchen -

- C** Hair tied back but no hat or hair net *Code: Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils and linens; and unwrapped single-service and single-use articles. This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.*

41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

- C** None available *Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.*

Proper Use of Utensils

Single-use/single-service properly stored and used

45 4-903.11 (C) Equip./Uten./Lin./Sing.-Ser/Use Art. - Kitchen -

- C** *Code: Single-service and single-use articles shall also be kept in the original protective package or stored by using other means that afford protection from contamination until used.*

Utensils, Equipment and Vending

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All contact surfaces cleanable, properly designed, constructed & used

47 4-101.19 Nonfood-Contact Surfaces - Kitchen -

- C** Code: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.



48 4-301.12 (C)(D) Warewashing, Sink Requirements - Kitchen -

- C** Code: Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints and its use is approved. This may include: high-pressure detergent sprayers; low-or line-pressure spray detergent foamers; other task-specific cleaning equipment; brushes or other implements; 2-compartment sinks (if approved) with limited use using batch operations for equipment contact raw meat and RTE foods. Before a 2-compartment sink is used: (1) The permit holder shall have its use approved; and (2) The permit holder shall limit the number of kitchenware items cleaned and sanitized in the 2-compartment sink, and shall limit warewashing to batch operations for cleaning kitchenware such as between cutting one type of raw meat and another or cleanup at the end of a shift, and shall: (a) Make up the cleaning and sanitizing solutions immediately before use and drain them immediately after use, and (b) Use a detergent-sanitizer to sanitize and apply the detergent-sanitizer in accordance with the manufacturer's label instructions and as specified under section 4-501.115, or (c) Use a hot water sanitization



Physical Facilities

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Physical Facilities installed, maintained & cleaned

55 6-201.11 Floors, walls and ceilings - Kitchen -

- C** Floor needs to be replaced Code: *Except as specified under section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.*



55 6-201.11 Floors, walls and ceilings - Walk-in -

- C** Floor needs to be replaced Code: *Except as specified under section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.*



Check List

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

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NO= Not Observed

UXBRIDGE BOARD OF HEALTH 2020 PRE-INSPECTION CHECKLIST	IN
PIC informed employees in verifiable manner of disease reporting	OUT
Employees using barrier (I.e gloves, tongs, etc) when handling RTE foods?	OUT
Employees eating/drinking in designated areas only. Drinks stored properly?	IN
Employees wearing clean uniform/proper hair restraints/fingernails maintained?	OUT
Hand washing sinks have soap, paper towels, 100 water and trash bin?	OUT
Wiping cloths stored properly and staff knowledgeable on testing	OUT
Soap and sanitizing solutions at concentration and test strips available?	OUT
Thermometers in all temperature holding units and available for testing food?	IN
Dish machines are working properly (wash temp/solutions per manufacturer)?	NA
Test strips and irreversible temp. devices used to confirm proper sanitization?	NA
Food deliveries are from approved sources, safely stored and transported?	NO
TCS / RTE foods are properly date marked?	OUT
Clean-up of vomit and diarrheal events procedures and kit available?	OUT
If applicable, grease trap logs are maintained and available?	OUT
If 25 seats or more, choke saving certificate(s) available?	IN

Check List Part 2

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

REQUIRED SIGNAGE	IN
"A copy of the last inspection report is available upon request."	IN
Allergen Awareness Poster	IN
Allergen Notice on menu and/or menu board	IN
Current Town of Uxbridge Food Permit posted	IN
Certified Food Protection Manager certificate posted	IN
Allergen Awareness certificate posted	IN
Handwashing signage	OUT
Consumer Advisory if raw or undercooked animal foods served as ready-to-eat	NA

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Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Reach in	Spinach		38 °F
Kitchen	Reach in	Chicken		39 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

I need to speak with the health director and get back to you within the hour.
These violations warrants closing you down.